

Montgomery COVID19 Culinary Protocols -

The following are Montgomery's procedures and best practices for Montgomery kitchen staff to safely serve user groups. All recommended procedures assume FDA and Fla. Dept. of Health best practices and procedures regarding food handling and safety are strictly being followed. This is also true for all CDC recommendations on social distancing and meet all requirements to reopen according to the CDC Decision Tree for Camps.

- 1) Kitchen staff will have a covid-19 test completed prior to the group arriving to ensure a sterile environment.
- 2) Masks and gloves will be worn by kitchen staff at all times. Weekly meal plans will be preparation heavy, with the intention of minimizing staff hours in the kitchen.
- 3) Food ordering and delivery will be completed before the group arrives. Any new supplies received will be sanitized and put away immediately upon delivery.
- 4) Guests will not be permitted in the kitchen or kitchen office. Likewise kitchen staff will be discouraged from entering the dining area while guests are present.
- 5) The use of salad bar, cold breakfast bar, and self serve beverage stations will be eliminated.
- 6) Meal service will be conducted by one kitchen staff member. Guests will be served one at a time while maintaining social distancing requirements, and will be required to wear masks and gloves while in the dining hall. Beverages and desserts will also be served at this time
- 7) Post meal, groups will be required to bus and sanitize their own tables (materials provided), scraping food into receptacles and placing dishes/utensils/cups into large sanitizer bins. All dirty dishes will be run through the dish machine to clean and sanitize. Upon the exit of the group, all surfaces in the kitchen, dish pit, serving area, and bathrooms will be sanitized.

“Drop-off” Option - this option shares the first 5 steps of procedure 1.

- 6) Meals will be dropped off in the location the group is residing. All containers and serveware will be disposable and the group will be responsible for disposing of the waste and cleaning the area.
- 7) Groups will be required to prepare their own beverages, and will be provided with all needed materials.

